

## Our Specials

煮込み Nikomi (w/stewed egg, +¥55) ¥660

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*Miso(soya paste) taste stewed Beef Intestine w/ chopped shallot*

やきとん Yakiton (1dish from 2sticks) ¥330

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*Charcoal-Grilled Pork Organs (10 various organs)*

Kashira (cheek), Nankotsu(throat), Tan(tongue), Hatsu(heart), Reba(liver),  
Harami(skirt), Shiro(intestine), Gatsu(stomach), Kobukuro(uterus),  
Teppou(rectum), Nankotsu-Tataki(meatball)

## Meat Dishes

豚肉と鶏レバのテリーヌ Chicken liver and pork Terrine ¥990

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*w/pickled vegetables and Bread*

生ハムグリーンサラダ Spanish Prochutte & Green Leaf Salad ¥1,100

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## Sashimi (Raw Fish) & Seafood Dishes

本日の刺身 Today's Sashimi (Please ask Staff)

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南まぐろ刺身 Maguro (Tuna) Sashimi ¥990

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こはだ酢 Kohada-Su ¥770

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*Vinegar Marinated Kohada(shad) Sashimi*

まぐろと分葱のヌタ Maguro & Wakegi Nuta ¥880

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*Raw Tuna and Wakegi (spring onion) w/Sweet& Sour Miso sauce*

小いわし丸干し焼き Koiwashi Maruboshi Yaki (3pcs) ¥385

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*Grilled medium size dried sardines*

## Tofu Dishes

冷奴\*Hiya-Yakko (Cold Tofu) ¥440

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*Garnish, A: shallot & ginger, B: Laver Paste. Warm Tofu (温奴) is also available*

## Vegetable Dishes

Today's Salad (Please ask Staff)

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青菜おひたし Aona Ohitashi ¥440

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*Soy& fish stock sauce marinated Boiled Green leaf w/Dried Bonito Flake*

お新香\*Homemade Japanese style pickled Vegetables ¥385

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*Vegetables Seasonal Change*

生野菜焼きみそ添え\*Fresh Vegetables ¥715

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*served w/Baked Soya Paste (includes dried bonito)*

## Shared Dishes

フランス産コンテチーズ French Comte Cheese Plate ¥660

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燻製盛り合わせ Homemade Smoked meat & fish Plate ¥935

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親子厚焼き玉子 Atsuyaki Tamago ¥715

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*Japanese style Omlette w/minced Chicken and Mitsuha leaves inside*

## Bread and Potato Dishes

ガーリックトースト\*Toasted Garlic Bagget (3Pcs) ¥330

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ポテトフライ\*Potato-Fry ¥660

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*Deep fried sliced Potato & Onion*

ポテトチーズ焼き Potato Cheese-Yaki ¥715

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*Baked Potato w/Cheese & Cream*

(“\*” is Vegan Menu)

More dishes are also available. Please ask staff.

\*Price includes consumption tax